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MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

BAY CITY, MICH.

Milk and Milk Products—Production, Care, and Sale. (Ord. Dec. 6, 1915.)

SECTION 1. No person shall bring into the city of Bay City for sale, or shall sell or offer for sale, any milk or cream without a permit or license issued by the city recorder on the recommendation of the board of health.

SEC. 2. No person shall bring into the city of Bay City for sale, or shall sell or offer for sale, any milk which shall have been obtained from any milk dealer, dairyman, or other person not having a license issued by the city recorder.

SEC. 3. A fee of \$1 shall be charged for each license.

SEC. 4. Licenses or permits shall be renewed annually on or before the 1st of May. The applicant must state his name, residence, post-office address, and location of his business place or places.

SEC. 5. The applicant must state the number of cows from which milk is obtained for sale and the number of quarts (estimated) sold daily.

SEC. 6. If the applicant buys a part or all of his milk supply, the names and addresses of all persons from whom he obtains milk or cream and the quantity (estimated) shall be stated.

SEC. 7. Any dairyman, milk dealer, or other person, upon application to the board of health for a permit or license to sell or deliver milk shall file a sworn statement, giving his name and address, the number of cows he owns or has charge of, the average amount of milk (estimated) which he sells each day, the names of all persons from whom he buys milk, the average amount of milk (estimated) which he buys from them each day.

SEC. 8. The recorder will not issue any such license until the board of health is satisfied that the sanitary conditions of the stables, cows, wagons, store, or places of business of the applicant therefor and with [sic] all the utensils used by him, and that the food given the cows is pure and wholesome and that all the persons engaged in the care and handling of the milk are free from any contagious disease and that said persons use due cleanliness in their work.

SEC. 9. All applications must be signed by the applicant and when received by the board of health must be placed on file, and the name of such applicant shall be entered in a book of registration kept for that purpose. As soon as possible within 14 days after an application is received at the health office for a permit to sell milk the dairy and food inspector shall visit the dairy or place of business of such applicant and make such observation and gather such information as to enable the board to satisfy themselves of the sanitary condition of his dairy. Should the applicant live at such distance from the city of Bay City as to make it impracticable for the dairy and food inspector to visit such dairy premises, such applicant shall furnish evidence satisfactory to the board of the sanitary condition of his dairy.

SEC. 10. If after the issuance of a license to sell milk or cream, the board of health shall become satisfied that the provisions of the sanitary code are being violated, it will at once revoke the license issued to such person or persons, and no new license will be issued until all insanitary conditions have been rectified and all other provi-

sions of the sanitary code are complied with. Anyone selling or handling milk or cream under a license issued by the recorder who shall change location (this means changing producers or routes) without notifying the board of health or dairy and food inspector of such change shall have such license revoked at the option of the board of health.

SEC. 11. *Milk tickets.*—If dairymen or other persons offering milk for sale use tickets as representations of value, these tickets must be in coupon form and must be destroyed after once using.

SEC. 12. *The stable and surroundings.*—The surroundings to the stable must be kept in sanitary condition. Cows must not be allowed to stand in manure or filth. The cow stable should be painted or whitewashed at least once a year. It must be kept free from dirt, dust, cobwebs, and odor. Manure and urine must be removed from the stable at least once daily, and if not taken to field daily must be removed at least 30 feet from stable and placed where the cows can not get into it. If horses are kept in same stable a tight partition should separate them from the cattle. No other animals or fowls will be allowed in the cow stable. Floors must be laid not less than 1 foot higher than outside surface level, so that good drainage can be procured. Floors must be constructed of asphalt, concrete, brick with surface flushed with cement or of wood, water tight. They must be kept in good repair at all times and also constructed with a gutter not less than 12 inches wide and 6 inches deep; a 4-foot walk back of cows and not less than a 20-inch manger in front. Ceilings must be dust tight and kept free from cobwebs.

Light.—The window area shall be at least 4 square feet per 500 cubic feet of air space, and shall be uniformly distributed, if possible. If uniform distribution is impossible, sufficient additional window area must be provided, so that all portions of the barn shall be adequately lighted. Windows must be kept partly open if no other method of ventilation is provided for. Stable yards must be well drained and kept clean at all times.

SEC. 13. Cows must be kept clean; manure, litter, etc., must not be allowed to become caked on them; they must not be allowed to stand in or wade through filth and manure. The bedding must be sufficient in quantity at all times to protect the animals from lying in filth.

SEC. 14. Any dairyman knowingly possessing or permitting a tuberculous animal to remain in his herd, or in the same building with a healthy herd, shall have his license revoked by the board of health after proper proof of same.

SEC. 15. *Feed and water.*—Cows must be fed on clean, dry feed, neither decayed, moldy, dusty, distillery waste, nor starch waste. If malt is fed it must not be fed when sour. Pure running spring water or ordinary well water, free from contamination, pumped into clean tanks or troughs, must be provided for drinking.

SEC. 16. Milkers must thoroughly wash and wipe their hands and the cows' udders before they begin milking. They must not use pails, cans, strainers, etc., unless they have been thoroughly washed in hot water and soap, or hot water and soda, and afterwards sterilized with boiling water or steam. Care must be taken that the seams of the vessels are thoroughly cleansed with a brush. It will be unlawful to use wooden pails. They must refrain from milking or handling milk in any way when in themselves or in their families there is even a suspicion of any contagious or infectious disease, smallpox, scarlet fever, diphtheria, typhoid fever, tuberculosis, or the like.

SEC. 17. *Handling the milk.*—Immediately after milking the milk shall be removed from the stable into a milk house, aerated and cooled to at least 55 degrees temperature, and put into perfectly clean bottles or cans. Dairymen who use both bottles and cans in delivering milk shall not fill bottles while on their delivery route. No person, firm, or corporation, except such as sell for consumption on the premises where sold, shall sell, offer for sale, expose for sale, or keep with intention of selling, any milk or cream unless such milk or cream is kept, offered for sale, exposed for sale, or

sold in sanitary bottles tightly closed and capped and bottled at the dairy in a manner approved by the inspector of dairies. All milk sold in bottles shall have a properly fitting stopper which shall have stamped thereon the name of the dealer supplying the same.

The above paragraph relating to bottling shall not apply to bona fide dealers in milk or cream at wholesale, who shall sell at any one time a quantity of not less than 1 gallon of milk or 2 quarts of cream; nor to owners of one cow who sell milk on their premises only, in which case the milk shall be placed in receptacles furnished by the buyer.

SEC. 18. The milk house or milk room must not be attached by doorway to any other building and must be at least 50 feet from any cesspool or vault; must be provided with a tight floor, either concrete or wood, laid so as to provide drainage, and it must be kept clean at all times and free from odor and must be screened from flies.

SEC. 19. *Care of cans and bottles.*—All cans, bottles, dippers, or utensils used in the handling or disposition of milk must be thoroughly cleansed and afterwards sterilized by boiling water or steam before they are again used as receptacles for milk. Milk cans must be washed and cleansed immediately after the milk or cream is emptied from them. No person shall use a milk bottle for any other purposes. Bottles shall be collected daily in a thoroughly cleansed condition.

SEC. 20. No person shall bring into the city of Bay City for sale, or offer for sale, any milk (a) containing less than 12 per cent milk solids; (b) containing more than 88 per cent of water or fluid; (c) containing less than 3 per cent of milk fats; (d) from which any part of the cream has been removed; (e) having a specific gravity of less than 1.029; (f) containing any dirt, foreign matter, or sediment; (g) containing any boracic or salicylic, formalin or other foreign chemicals; (h) containing any pathogenic bacteria; (i) containing bacteria of any kind more than 150,000 per cubic centimeter; (j) drawn from any cow having a communicable disease or showing clinical symptoms of tuberculosis or from a herd which contains any diseased cattle or are afflicted with or have been exposed to any communicable disease; (k) drawn from any cow within 15 days before and 12 days after parturition; (l) drawn from any cow which has been fed on garbage, refuse, swill, moist distillery waste, or other improper food; (m) having a temperature, or which has been kept at a temperature higher than 55° F.; (n) which has existed or has been kept under conditions contrary to the provisions of this code; (o) No milk shall be kept, sold, or offered for sale drawn from cows suffering with sore or inflamed udders and teats, or from cows diseased: *Provided*, That the subdivisions (a), (b), (c), and (d) of this section shall not apply to milk sold under the name of skimmed milk.

SEC. 21. *Retailers.*—All grocers, bakers, or other persons having or offering for sale milk or cream shall at times [sic] keep the same in bottles only, and also keep the names and addresses of the dairymen from whom the milk on sale was obtained. If skimmed milk is kept or offered for sale, each and every container of such milk shall be plainly marked with the words "skimmed milk" in letters not less than 1 inch in height, and placed where it can be plainly seen by purchasers and inspectors.

SEC. 22. (a) No person shall bring into the city of Bay City for sale or shall sell or offer for sale milk from which the cream has been removed, either in part or in whole, unless sold as skimmed milk and unless, on two sides of the containers from which such milk is sold, there appears in red letters, not less than 1 inch in height, the words "skimmed milk."

(b) No person shall bring into the city of Bay City for sale or shall sell or offer for sale any so-called skimmed milk containing less than 9.3 per cent of milk solids.

SEC. 23. (a) No person shall ship or store any milk in any basement, cellar, refrigerator, milk house, dairy, or other place, unless such place have 1 square foot of window space to each 4 square feet of floor space, with a cement floor properly drained, and shall contain a vat made of nonabsorbent material large enough to store all milk.

Windows and doors shall be provided from May 1 to October 1, inclusive, with sound screens of mesh sufficiently fine to keep out flies and other insects.

(b) No person shall store any milk in any basement, cellar, refrigerator, milk house, dairy, or other place which is within 15 feet of any water-closet or private vault or cesspool, or any horse or cow stable, or any chicken or poultry yard or coop, or any other objectionable condition.

SEC. 24. *Milk delivery wagons.*—No person shall use any vehicle for the delivery of milk in the city of Bay City which has not painted thereon in legible Roman letters not less than 3 inches in height and on both sides of the vehicle in a conspicuous place the name and location of his dairy and the number of his permit; and if such vendor sells skimmed milk, each and every container of skimmed milk shall have the words "skimmed milk" inscribed thereon in plain letters not less than 1 inch in height plainly visible to the prospective purchaser.

SEC. 25. Every person using, in the sale or distribution of milk, a delivery wagon or other vehicle, shall keep the same at all times in a cleanly condition and free from any substances liable to contaminate or injure the purity of the milk, and from May 1 to October 1 shall have and keep over such delivery wagon or vehicle a covering of canvas or other material so arranged as to thoroughly protect the contents thereof from the rays and heat of the sun.

Utensils.—All shipping cans, bottles, dippers, measures, stirrers, and other utensils must be so constructed that all parts are absolutely free from spaces where milk can soak in, so that it can be removed by simple washing.

The surface coming in contact with milk, cream, or buttermilk must be smooth and free from excessive rust. All utensils must be kept scrupulously clean, inside and outside, at all times, and must be kept in good repair and free from rough surface of any kind. Utensils not kept up in the above condition will be removed from any dairy, milk house, or depot, being dangerous and injurious to public health, and destroyed by the milk inspector.

SEC. 26. *Sealed containers; wholesale delivery.*—No person or dealer shall sell, offer for sale, or deliver any milk, skimmed milk, cream, Dutch cheese, or other milk product in quantities exceeding 1 gallon unless the can or receptacle containing the same is securely sealed by lock and chain, wire, or other contrivance equally efficient: *Provided, however,* That the persons or dealers engaged exclusively in the wholesale delivery or sale of milk, buttermilk, whey, sour milk, cream, skimmed milk, Dutch cheese, or other milk products from wagons not carrying milk for retail customers may deliver the same from unsealed cans or receptacles: *And provided further,* That said wagon or wagons shall have inscribed conspicuously thereon in plain letters not less than 3 inches in height the words "wholesale delivery."

SEC. 27. No person or milk dealer shall sell, deliver, or offer for sale any milk kept in a refrigerator or ice box unless such refrigerator or ice box has milk compartment separated by an impervious water and odor proof partition from all other compartments of said refrigerator or ice box; neither milk nor cream shall be kept in the same compartment with any other foodstuffs except butter and cheese.

SEC. 28. *Milk plants.*—(a) *Construction.*—Floors must be made of asphalt, cement, or other smooth vitrified substance laid so as to allow ready drainage; walls and ceilings shall be smooth, tight, and kept painted in some light color; window space shall be equivalent to 10 per cent floor space.

(b) Equipment must be arranged and constructed so it can be easily and efficiently cleaned; all piping used to convey milk must be of the sanitary take-down form. Windows and doors from May 1 to October 1 must be provided with sound screens of mesh sufficiently fine to keep out flies and other insects. Buildings and equipment must be kept clean at all times and free from odors.

(c) *Handling milk.*—If milk is sold as pasteurized milk, it shall be pasteurized as soon as received by the dealer while fresh, and same shall be labeled "Pasteurized

milk." Same shall be pasteurized at the following temperatures: 140° F., uniform heating, 20 minutes; 150° F., uniform heating, 15 minutes; 155° F., uniform heating, 10 minutes; 160° F., uniform heating, 5 minutes; 165° F., uniform heating, 1 minute.

The time shall be calculated from the time the entire quantity reaches the required temperature. The milk shall be promptly cooled after pasteurization to a temperature of 59° F., or less, and stored at a similar temperature.

SEC. 29. *Contagious diseases*.—Should scarlet fever, smallpox, diphtheria, typhoid fever, tuberculosis, or other dangerous or infectious disease occur in the family of any dairyman or among any of his employees, or in any house in which milk is kept for sale or in the family or among any of the employees of any person who ships milk into the city of Bay City for sale, such dairyman, such vendors, or shippers of milk, shall immediately notify the health officer of the facts of the case, and said health officer shall at once investigate and order the sale of such milk stopped, or sold under such regulations as he thinks proper; should dairymen, vendors, or shippers of milk fail to notify the health officer when contagious diseases exist in their families, or in the families of their employees, or who, after such information is given the health officer, fail to obey their directions, the food and dairy inspector shall seize and destroy all milk sent into the city by such persons, and he shall, when acting in good faith, be held harmless in damages therefor in any suit or demands made.

In delivering milk to families in which there exist any of the above-named contagious or infectious diseases the dairyman shall not enter, neither shall he permit any of his milk bottles or vessels to be taken into or out of such houses, but shall pour such milk as each family wishes into vessels furnished by such family. No dealer, person, firm, or corporation shall deliver, sell, offer for sale, have in their possession, or deliver any milk, skimmed milk, or cream in any bottle, can, or other receptacle which bears the name, cap, or stamp of any other dealer, person, firm, corporation, or company.

SEC. 30. (a) *Milk inspectors*.—The meat inspector of Bay City, the health officer, or any person authorized by the board of health, may examine all dairy herds, utensils for handling milk, of all dairymen or persons engaged in selling or shipping for sale milk or cream to the city of Bay City. These inspectors shall have the power to open any can, vessel, or package, containing milk or cream, whether sealed (locked) or otherwise, or whether in transit or otherwise, and take samples of the milk or cream. If found to be filthy or the cans or other containers are in an unclean condition, the said inspector may then and there condemn the milk or cream as deemed by him to be filthy and confiscate the same, and he shall, if done in good faith, be held harmless in damages therefor in any suit or demand made.

(b) For the determination of the dirt content, milk samples (approximately one-half pint) shall be passed through a filter consisting of an absorbent cotton disk, free from sizing, about one-eighth of an inch in thickness and with a filtering of three-fourths inch to 1 inch in diameter.

The filters shall be graded as follows:

(1) Clean milk shall be that which does not leave on the cotton more than six particles of foreign matter large enough to be barely visible without magnification, nor tint or color the cotton except with fat.

(2) Fairly clean milk shall be that containing more dirt than is permitted in clean milk but which does not contain hairs, flies, more than six particles of other than fecal matter, with a dimension greater than 1 millimeter and less than 5 millimeters, or areas greater than 5 millimeters square, which are covered or tinted with fine dirt sufficient to be distinct without magnification.

(3) Dirty milk shall be one which contains more dirt than is permitted in that graded as fairly clean. It may contain dust, dirt, hairs, and particles of fecal matter not over 5 millimeters in dimension. It shall not contain flies or sufficient dust, dirt, hairs, or small particles of fecal matter to obscure the cotton.

(4) Filthy milk shall include all dirty milk in which the cotton is obscured by dirt, or which contains insects, bits of fecal matter with a dimension greater than 5 millimeters, straws, and other foreign objects.

(c) No person, firm, corporation, company, dairyman, creamery, cheese factory, or dealer shall ship or bring into the city, have in their possession, sell, or offer for sale any milk which after above determination shall be graded as dirty or filthy.

SEC. 31. *Cream*.—No person shall bring into the city of Bay City for sale any cream unless such cream is produced from milk which must conform to all the rules and regulations of this code relating to milk, or unless such cream be kept at or below 55° F., free from foreign substances, and shall not contain more than 1,000,000 bacteria per cubic centimeter, and shall not contain less than 18 per cent of milk fat.

SEC. 32. The meat inspector of Bay City is hereby designated and shall be the milk inspector, and it shall be his duty to cause such inspections as are required and provided for in this ordinance, and in connection with the board of health, do any and all things that are required to be done by such inspector and make all inspections contemplated by the provisions hereof.

SEC. 33. It is hereby ordered and required that the milk inspector shall keep a complete record of all dairies inspected and all places where milk is sold or handled. Also a record of all complaints and tests made of each and every place and this shall be open to public inspection; and a report may be obtained by any physician or persons making application to the board of health and milk inspector.

SEC. 34. Registration under this ordinance shall only be granted with an agreement on the part of the person applying for said registration that he will, when requested, file a list of the names of all persons from whom he buys or to whom he sells milk, that he consents to such inspection as the department of health may authorize and to furnish without compensation such small quantities of milk as may be required for an analysis.

SEC. 35. The possession by any dairyman or dealer in milk in his ordinary place of business or conveyance used for distribution thereof, or in any restaurant, boarding house, hotel, drug store, or other place supplying food to the public, of any milk, milk products, ice cream, buttermilk, or other articles of food mentioned or described or in any other manner prohibited by this ordinance, shall be prima facie evidence of an intent to sell or supply the same for human food.

SEC. 36. Any person violating any of the provisions of this ordinance shall be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine not exceeding \$100 and costs of prosecution, or imprisonment in the county jail not to exceed three months, or both, in the discretion of the court, and shall also have his license revoked.

SEC. 37. This ordinance is intended to supersede an ordinance of same title adopted by the common council of Bay City July 10, 1911, the provisions of which said ordinance are hereby repealed.

BOSTON, MASS.

Tuberculosis—Indigent Patients—Hiring of Beds in Private Hospitals for Use of. (Chap. 190, Special Act of Mass. Legislature Mar. 22, 1915.)

SECTION 1. Section 1 of chapter 225 of the acts of the year 1903, as amended by chapter 167 of the acts of the year 1911, is hereby further amended by striking out the word "sixteen," in the sixth line, and inserting in place thereof the word "eighteen," so as to read as follows:

SECTION 1. The trustees of the new hospital for consumptives in the city of Boston are hereby authorized to hire beds in private hospitals for the use of needy tuberculous patients who are residents of said city, until the 1st day of July, 1918, but the said beds shall not exceed 100 in number, and the price paid therefor shall not exceed \$8 a week for each bed.